Alfresco™

Open Air Culinary Systems

Care & Use of Your Gourmet Grill

for all AGBQ-30, AGBQ-42, and AGBQ-56 models

Thank You for your choice of an Alfresco Gourmet Grill. By following the instructions in this care and use manual, you can be assured of getting the ultimate in performance and longevity from this appliance. Properly cared for, your Alfresco Grill is engineered to provide a lifetime of trouble-free gourmet cooking.

As part of the Alfresco family, we'd like to invite you to visit our website at www.alfrescogrills.com. There you will find cooking and entertaining tips, gourmet recipes, and details of our complete line of accessories to build your dream outdoor kitchen.

Bon Apétit

Shown below - the complete Alfresco Open Air Kitchen.

- *AGBQ-42SZ 42" grill with Sear Zone™*
- *ARFG-42 refrigerated base cabinet*
- *AGSB-2 dual side burner*
- *AGD-21 and AGD-30 access doors*
- *AFW food warmer*
- *AGDR-2 storage drawers*
- *TCR trash center*
- *ADT-30 bartending center*

Table of Contents

ASSEMBLER/INSTALLER

Leave these instructions with the customer

CONSUMER/USER

Read all of these instructions and keep them in a safe place for future reference

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Safety Precautions . . . . . 1 & 2
Locating the Grill 3
Assembly Instructions. 3
L.P. Gas Hook Up 4
Natural Gas Hook Up 5
Leak Testing 6
Burner Adjustments 7
Final Checklist 7
Operating the Grill. 8
Lighting Instructions 9
Operating the Rotisserie 10
Infrared Grilling Tips 11
Using the Wood Chip Smoker 11
Optional Steamer/Fryer 12
Care of stainless steel 13
Care and Maintenance 14
Troubleshooting 15
Warranty Information 16
Built-In Cut Out Details 17

Safety Precautions

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

WHAT TO DO IF YOU SMELL GAS:

- **Do not try to light any appliance**
- **Shut off gas to the appliance**
- **Extinguish any open flame**
- **Open grill hood**
- **If odor continues, immediately call your gas supplier or your local fire department**

Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

WARNING

Do not try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual.

FOR YOUR SAFETY

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

WARNING

FOR OUTDOOR USE ONLY. THIS COOKING APPLIANCE IS NOT INTENDED TO BE INSTALLED IN OR ON RECREATIONAL VEHICLES AND/OR BOATS.

TESTED IN ACCORDANCE WITH ANSI Z21.58a-1995 STANDARD FOR OUTDOOR COOKING GAS APPLIANCES. Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1 1988, or CAN/CGA-B149-1 National Gas Installation code, or CAN/CGA-B149.2, Propane Installation code. All components must be grounded in accordance with local codes or with the National Electrical Code ANSI/NFPA 70-990 or Canadian Electrical code CSA C22.1

CALIFORNIA PROPOSITION 65 - WARNING

The burning of gas cooking fuel generates toxic by products, which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas. This warning is issued pursuant to California Health & Safety Code Sec. 25249.6

SAFETY PRACTICES TO AVOID PERSONAL INJURY

Read this Care and Use Manual carefully and completely before using your grill to reduce the risk of fire, burn hazard or other injury. Keep this manual for future reference.

When properly cared for, your ALFRESCO GOURMET Grill will give safe, reliable service for many years. However, extreme care must be used since the grill produces intense heat, which can increase accident potential. When using this appliance, basic safety practices must be followed, including the following:

• Begin by ensuring proper assembly. A qualified technician should perform all other service.

• Do not repair or replace any part of the grill unless specifically recommended in this manual. All other service should be referred to a qualified technician.

• For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking. Never let clothing, pot holders or other flammable materials come in contact with or too close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.

• Use only dry potholders: moist or damp potholders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of potholders. Do not let potholders touch hot portions of the grill rack.

• Only certain types of glass, heatproof glass ceramic, earthenware, or other glazed utensils are suitable for grill use. Use of these types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.

• Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect in the bottom of the grill. Clean often.

• Do not use aluminum foil to line the grill racks or grill bottom, nor to line the drip tray. This can severely upset combustion airflow or trap excessive heat in the control area. The result of this can be melted knobs, igniters and increased chance of personal injury

• Never grill without the drip pan in place and pushed all the way to the back of the grill. Without the drip pan, hot grease can leak downward creating a fire or explosion hazard.

• Children should not be left alone or unattended in an area where the grill is being used. Never allow them to sit, stand or play on or around the grill. Do not store items of interest to children around or below the grill or in the cart. Never allow children to crawl inside of the cart.

• Do not heat unopened food containers as a build-up of pressure may cause the container to burst.

• Use a covered hand when opening the grill lid. Never lean over an open grill.

• When lighting a burner, always pay close attention to what you are doing. Be certain you are depressing the correct igniter button labeled for the burner you intend on using.

• When using the grill: do not touch the grill rack, burner grate, hood or immediate surrounding area as these areas become extremely hot and could cause burns. Use only the handles and knobs provided for operation of the grill.

• For proper lighting and performance of the burners keep the ports clean. It is necessary to clean them periodically for Optimum performance. The burners will only operate in one position and must mounted correctly for safe operation.

• Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

• **Insect Warning** - Spiders and insects can nest in the burners of this and any other grill, and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate. Inspect the grill at least twice a year.

• Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

• Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or any enclosed areas.

• Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air. Keep the back of the cart free and clear from debris.

• If the unit is stored indoors ensure that it is cool. If propane is used, the cylinder must be unhooked and the propane cylinder stored outside in a well-ventilated area, out of reach of children.

• Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required. Always adhere to the specified clearance.

• Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill. Do not use the grill for cooking excessively fatty meats or products, which promote flare-ups.

WARNING - FOR OUTDOOR USE ONLY

Your ALFRESCO GOURMET Grill is designed for outdoor use only and must not be installed in or on recreational vehicles and / or boats.

NEVER USE A DENTED OR RUSTY PROPANE TANK. SHUT OFF TANK WHEN NOT IN USE.

Locating & Assembling the Grill

When determining a suitable location, take into account concerns such as exposure to wind, rain, sprinklers, proximity to traffic paths and keeping any gas supply lines as short as possible. Locate the grill only in a well-ventilated area. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system. Never locate the grill under unprotected combustible construction. During heavy use, the grill will produce a lot of smoke.

CLEARANCE

To Non-Combustible Construction
A minimum of 3 5/8″ clearance from the back of the grill to non-combustible construction is required to allow the lid to be opened fully.

To Combustible Construction
This appliance should not be located under overhead unprotected combustible construction.

If your enclosure is combustible, then an INSULATED JACKET manufactured by ALFRESCO GOURMET Grills, is required. Please refer to the cut out sizes and part #s for the INSULATED JACKETS on Page 17.

ASSEMBLY

Built in Models

Before locating your ALFRESCO GOURMET Grill into your Non-Combustible enclosure, complete the following steps:

1. Remove all packaging materials.
2. Ensure that the burners are positioned correctly on their orifices, and are fully seated onto their supports.
3. Position the Briquette trays onto their locating pins and place briquettes evenly across tray.
4. Ensure that NEW batteries are fitted and the igniter cap is properly installed. (See Fig. 1).
5. Make the connection to the gas regulator according to the instructions on pages 4 & 5 for your gas type.
6. To comply with safety and service requirements, main gas shut off valve must be accessible from front of grill without using any tools.

Free Standing Models

Your Alfresco Grill has provision for mounting onto a mobile cart. Contact your Alfresco dealer for the appropriate cart for your grill.

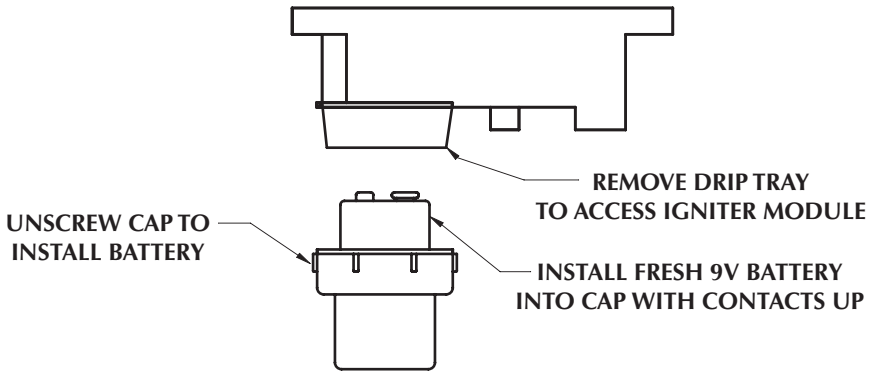
Complete the following steps:

1. Remove all packaging materials.
2. Ensure that the burners are positioned correctly on their orifices, and are fully seated onto their supports.
3. Position the Briquette trays onto their location brackets and place briquettes evenly across tray.
4. Ensure that NEW batteries are fitted and the igniter cap is properly installed. (See Fig. 1).
5. Make the connection to the gas regulator according to the instructions on pages 4 & 5 for your gas type.
6. Allow a minimum of 3″ clearance around all sides of grill for proper air movement.
7. Lock the rear casters to prevent unwanted grill movement.

- WARNING -

To prevent harm and ensure proper operation of your grill, it is imperative that the burners are properly installed with respect to the gas orifices. Be certain that the orifice is inserted completely into the burner's inlet and that the burner rests firmly on its support bracket. The burner should not rock side-to-side nor top-to-bottom if properly installed. If excessive burner movement is present, reseat burner or contact your authorized service provider.

Figure 1 ~ Igniter Battery Installation



NOTE: 30″ Grills have only one module and require one 9V battery. All other Grills have two modules and require two 9V batteries.

To install 9V igniter batteries:

1. The igniter modules are located behind the control panel and are accessed by removing the drip tray.
2. Unscrew the round black cap from the module and install a new 9V battery into the cap.
3. Reinstall cap into module, tightening the cap completely.
4. Replace the drip tray.

NOTE: Never operate the grill with the drip tray removed as hot grease can leak through the grill and cause a hazard.

L.P. (Propane) Gas Hookup

NEVER CONNECT THE GRILL TO AN UNREGULATED GAS SUPPLY.

Before proceeding, ensure the unit is fitted for LP gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury.

Total gas consumption (per hour) with all burners on "HI":

30" Grill	71,000 BTU
42" Grill	101,500 BTU
56" Grill w/ side burners	136,500 BTU
Dual Side Burners	35,000 BTU

The installation of this appliance must conform with local codes or, in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1988. Installation in Canada must be in accordance with the Standard CAN/CGA-B149.1 Natural Gas Installation or CAN/CGA-B149.2, Propane Installation Code.

Manifold pressure with LP (operating): 10" W.C., (non-operating): 11.2" W.C.

L.P. TANK REQUIREMENTS

Use only a standard 20 lb. (5 gal.) Propane gas cylinder (18 1/4" H x 12 1/4" dia.). The tank must be installed in the upright position. Do not use a dented or rusty L.P. tank as it may be hazardous and should be checked by your L.P. supplier. Never use a cylinder with a damaged valve.

The L.P. gas cylinder must be constructed and marked in accordance with the specifications for L.P. gas cylinders of the U.S. Department of Transportation (DOT). The cylinder must be provided with a shut off valve terminating in an L.P. gas supply cylinder valve outlet specified, as applicable, for connection type Qccl in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-I.

WARNING

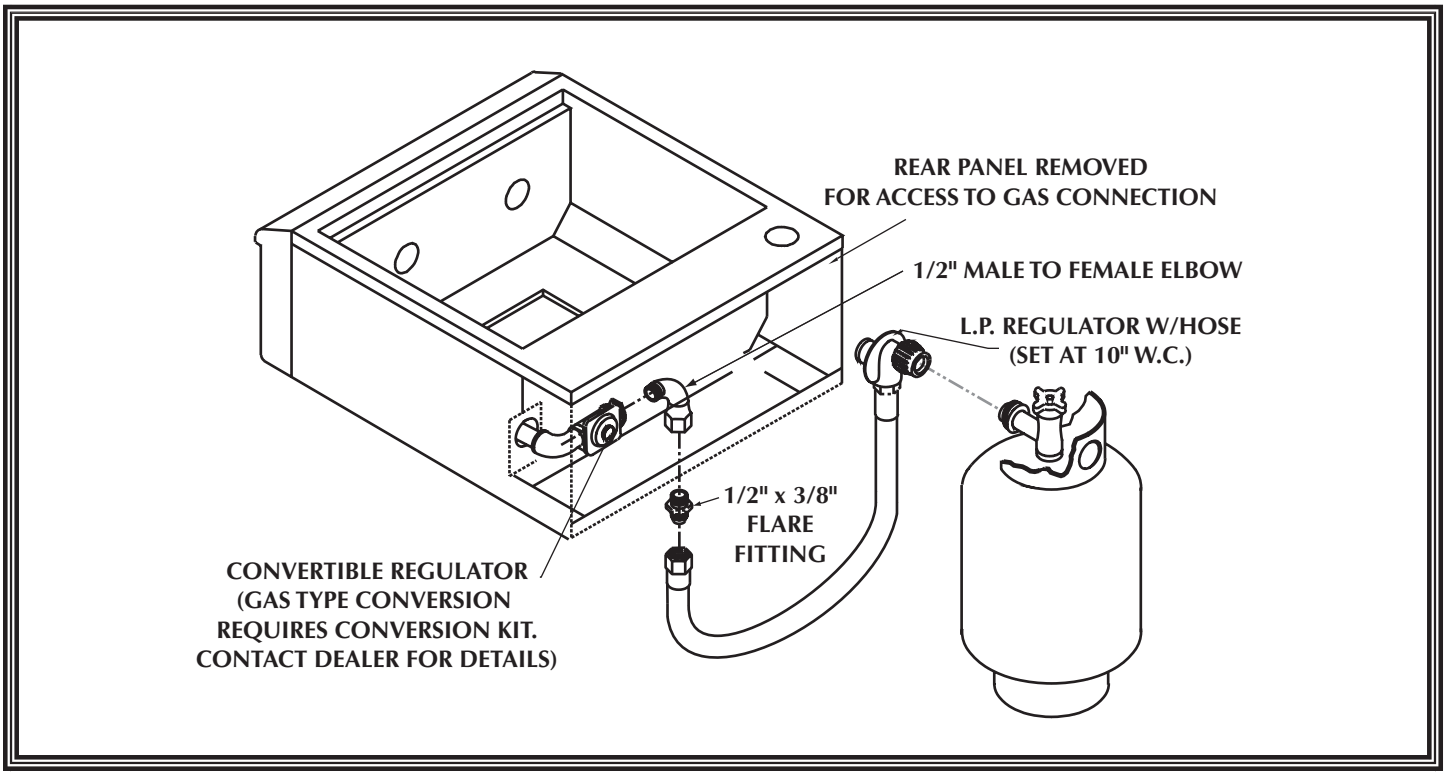
Ensure that the gas supply hose does not come into contact with the grill body or the heat shield.

L.P. GAS CONNECTION:

Your ALFRESCO GOURMET Grill for use with L.P. gas comes equipped with its own regulator, which MUST NOT be removed. There is also a secondary high capacity, hose/regulator assembly for connection to a standard 20 lb. L.P. cylinder. The L.P. gas pressure regulator and hose supplied with this unit must be used without alteration. If this assembly needs to be replaced use only the type specified by ALFRESCO GOURMET Grills for this appliance. 30" grills require a 90,000 BTU min. regulator/hose assembly. All other sizes require a 160,000 BTU min. two-stage regulator/hose assembly.

1. Remove the rear panel from the BBQ to gain access to the regulator and Gas connection point.
2. Attach a 1/2" male-to-female elbow to the regulator as shown in Fig. 2.
3. Fasten the hose connection to a 1/2" x 3/8" flare fitting connected to the elbow as shown in Fig. 2.

Figure 2 ~ L.P. Gas Connection



NEVER CONNECT THE GRILL TO AN UNREGULATED GAS SUPPLY.

Before proceeding, ensure the unit is fitted for natural gas. Connecting to an improper gas type will result in poor performance and increased risk of damage or injury.

The installation of this appliance must conform with local codes or, in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1988. Installation in Canada must be in accordance with the Standard CAN/CGA-B149.1Natural Gas Installation or CAN/CGA-B149.2, Propane Installation Code.

Manifold pressure with natural gas
(operating): 4″ W.C.
(non-operating): 4.5″ W.C.
Optimum supply line pressure: 7″ W.C.

NATURAL GAS CONNECTION:

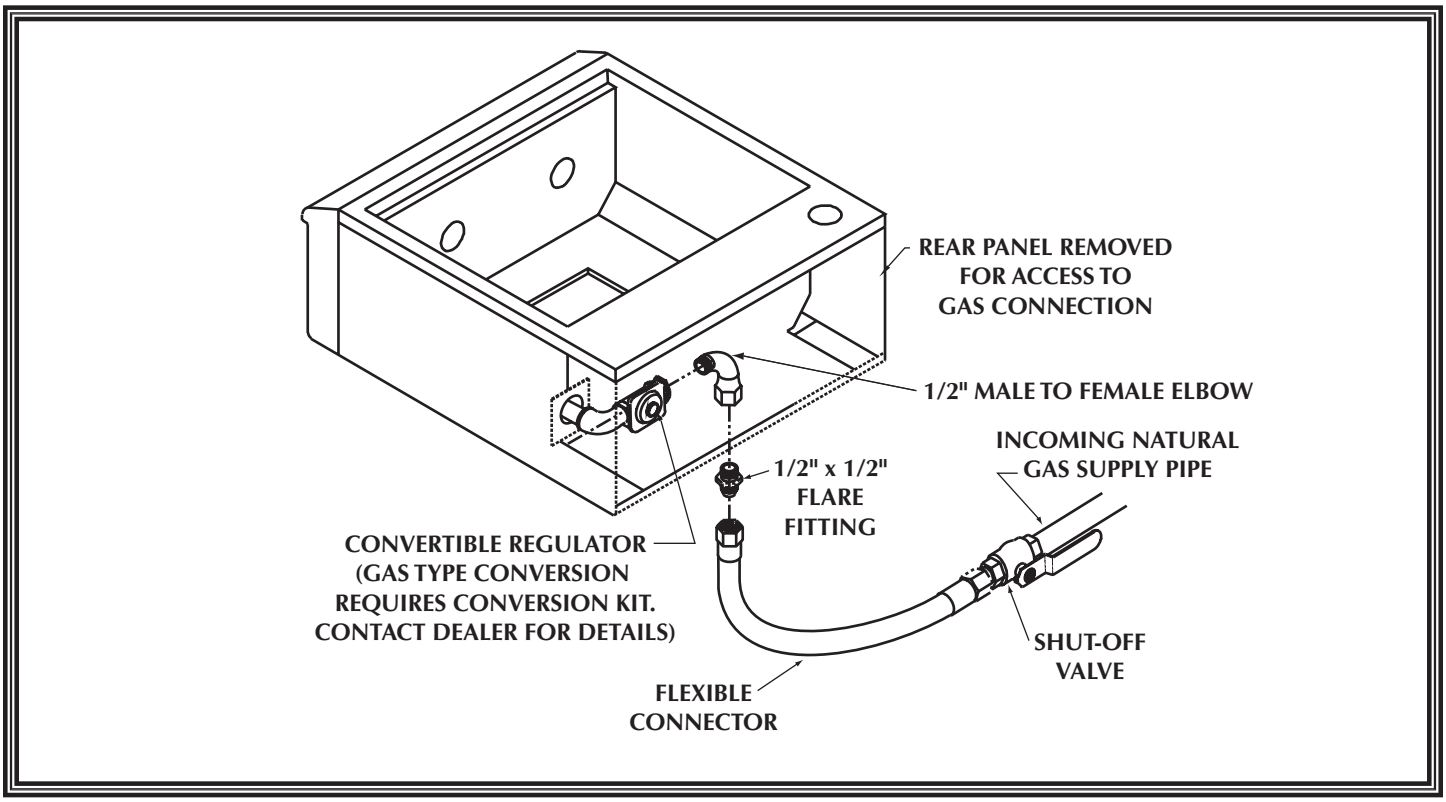
Ensure that the service pipe supplying the Grill is fitted with a shut off valve conveniently positioned and with ease of access for emergency gas shutoff.

Your ALFRESCO GOURMET Grill for use with Natural Gas comes equipped with it own regulator which MUST NOT be removed. If this regulator needs to be replaced use only the type specified by ALFRESCO GOURMET Grills for this appliance.

1. Remove the rear panel from the BBQ to gain access to the regulator and Gas connection point.
2. Attach a 1/2″ male-to-female elbow to the regulator as shown in Fig. 2.
3. Attach a 1/2″ x 1/2″ flare fitting to the elbow as shown in Fig. 2.
4. Connect flare fitting to gas supply using a 1/2″ min. dia. flexible stainless steel gas hose, no more than 48″ in length.

NOTE: to ensure proper heating performance of this appliance, verify that the gas line supply pressure is adequate (7″ W.C. supply pressure is preferred) to maintain 4.5″ W.C. manifold pressure. Use a minimum 1/2″ ID flex hose to prevent gas starvation.

Figure 3 ~ Natural Gas Connection


REAR PANEL REMOVED FOR ACCESS TO GAS CONNECTION
1/2" MALE TO FEMALE ELBOW
INCOMING NATURAL GAS SUPPLY PIPE
1/2" x 1/2" FLARE FITTING
CONVERTIBLE REGULATOR (GAS TYPE CONVERSION REQUIRES CONVERSION KIT. CONTACT DEALER FOR DETAILS)
SHUT-OFF VALVE
FLEXIBLE CONNECTOR

Leak Testing

IMPORTANT NOTE

ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. TANK CHANGE.
If a leak is present, or if the connection hose shows signs of wear, these conditions must be corrected prior to using your grill.

GENERAL

Although all gas connections on your ALFRESCO GOURMET Grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

BEFORE TESTING

Make sure that all packing material is removed from the grill including the burner tie-down straps.

Do not smoke while leak testing.

Never leak test with an open flame.

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, or brush to apply the solution to the fittings. For L.P. units, check with a full cylinder.

TO TEST

Make sure all control valves are in the "OFF" position. Turn the gas supply on. Check all connections from the supply line, or L.P. cylinder up to and including the manifold pipe assembly. Soap bubbles will appear where a leak is present. If a leak is present, immediately turn off gas supply, tighten any leaking fittings, turn gas on, and recheck.

If you cannot stop a gas leak turn off the gas supply and call your dealer where you purchased your Grill. Only those parts recommended by the manufacturer should be used on the Grill. Substitution can void the warranty. Do not use the Grill until all connections have been checked and do not leak.

Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.

Disconnected L.P. cylinders must have threaded valve plugs tightly installed, and must <u>not</u> be stored in a building, garage or any other enclosed area.

The gas must be turned off at the supply cylinder when the unit is not in use.

If the appliance is stored indoors, the cylinder must be disconnected and removed from the appliance. <u>Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.</u>

NOTE: Alfresco grills are available with both U-burners and IR burners. The following instructions apply only to the U-burners.

IR burners do not require adjustment and need only be checked visually for proper performance. On high, an IR burner should glow red.

U-Burner air adjustment:
Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked and compared with Figure 4.

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check if dirt, debris, spider webs, etc., block the air shutter or burner ports. Proceed with air shutter adjustment.

A sheet metal cup at the inlet of the burner called an air shutter governs the amount of air, which is entrained into a burner. It is locked in place by a setscrew, which must be loosened prior to lighting the burner for adjustment.

The air shutter adjustment screws are accessible with a screwdriver by removing the burner. Loosen the lock screw of the air shutter. Refit the burner. Make certain that the burners are sitting properly on the orifices taking care not to move or damage the igniter electrode. Light the burners and adjust according to the following directions:

TO ADJUST U-BURNER FLAME:

Be careful, as the burner may be and/or will become very hot.

If the flame is yellow, indicating insufficient air, turn the air shutter counter-clockwise to allow more air to the burner.

If the flame is noisy and tends to lift away from the burner, (WITH THE BRIQUETTE TRAYS IN POSITION) indicating too much air, turn the air shutter clockwise to reduce the amount of air to the burner.

Figure 4 ~ Flame/Burner Check

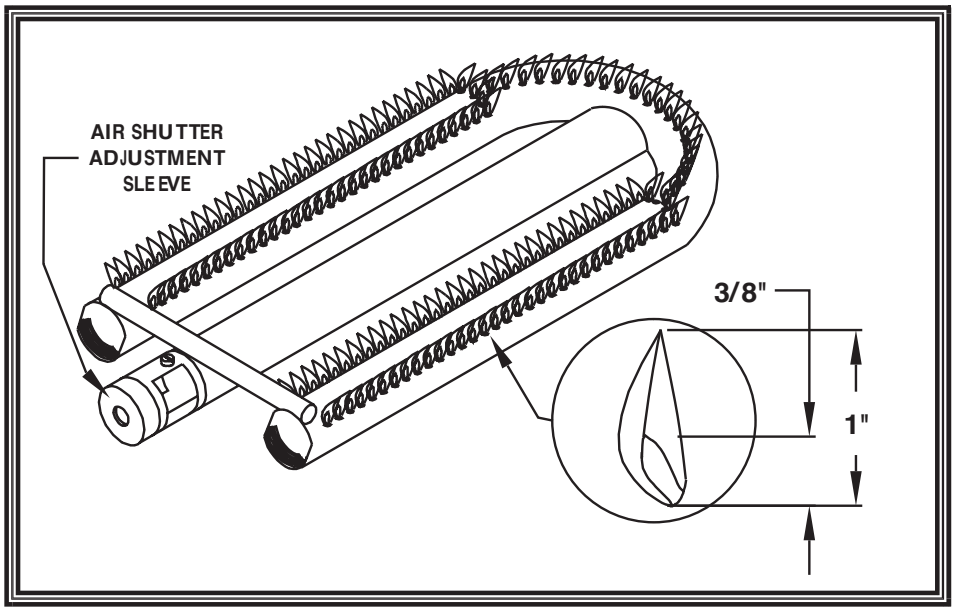
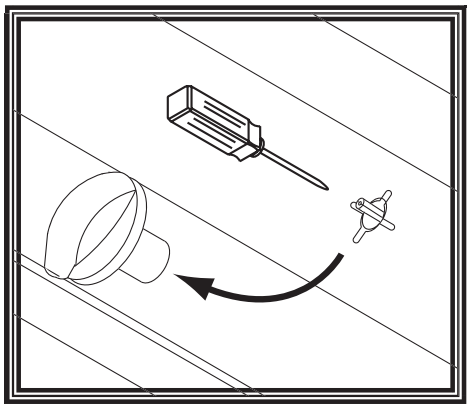


Figure 5 ~ Low Heat Adjustment



TO ADJUST LOW HEAT SETTING:

THE LOW HEAT SETTING ON YOUR GRILL IS PRESET AT THE FACTORY. ADJUST ONLY IF ALTITUDE OR ENVIRONMENTAL FACTORS ARE CAUSING POOR LOW HEAT PERFORMANCE.

NEVER ADJUST THE BURNER SO LOW THAT IT MAY GO OUT DURING USE. DO NOT OPERATE THE GRILL WITH THE LOW HEAT SCREW REMOVED - GAS CAN ESCAPE AND CAUSE A POTENTIALLY HAZARDOUS CONDITION.

1. Follow lighting instructions and allow grill to preheat for three minutes.

2. Turn the control knob to Low and wait for the burner temperature to drop and stabilize. Attempting adjustment at any setting other than Low can create a dangerous condition.

3. Remove knob by pulling straight away from control panel (see Fig. 5).

4. Insert a small (3/32" dia.) blade screwdriver into the valve stem. Turn counter-clockwise to increase low heat, using pliers to hold the stem securely.

5. Once proper adjustment is reached, reattach knob by pushing onto stem.

Operating the Grill (U-Burners)

Each U-burner is rated at 27,500 BTU. The grill burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. Above the burners are stainless steel briquette trays and ceramic briquettes. The briquette tray is a fundamental part for the performance of the grill. Make sure briquette tray is installed so that the pins at the rear of the grill are inserted into the holes in the tray.

Each grill burner has its own igniter. The igniter push buttons are located on the sides of the front control panels.

BEFORE USING THE GRILL:

- Make sure the grill has been leak tested and is properly located.
- Remove any packing material.
- Read and understand the instructions in this manual.

USING THE GRILL:

Grilling requires high heat for searing and proper browning. Most foods are cooked at the "HI" heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need a lower heat setting near the end of the cooking time.

NOTE:
The hot grill sears the food, sealing in the juices. The longer the preheat period, the faster the meat browns and the darker the sear marks. Place the food on the grill and cook to the desired level. Adjust heat setting, if necessary. The control knob may be set to any position between "HI" and "LO". DO NOT leave the grill unattended while cooking.

Operating the Grill (Sear Zone™ IR-Burners)

USING THE GRILL:

Grilling requires high heat for searing and proper browning. The intense infrared heat produced by your Alfresco Grill meets these requirements perfectly. Meat is cooked evenly throughout, while grease and food particles are vaporized upon contact with the burner, giving added flavor to your food.

NOTE:
The hot grill sears the food, sealing in the juices. Proper preheating browns the meat and produces darker sear marks. Place the food on the grill and sear both sides as recommended on pg. 11. DO NOT leave the grill unattended while cooking.

CONTROLLING FLARE-UPS

NEVER ATTEMPT TO CONTROL A FLARE-UP BY DOUSING WITH WATER. BURNER DAMAGE WILL RESULT AND VOID YOUR WARRANTY.

With proper care, flare-ups should not present a problem with your Alfresco Grill. Minimize flare-ups by:

- Properly pre-heating the grill.
- Ensuring grill grids are properly installed with U-shape up.
- Trimming excess fat from meat.
- Cleaning grill regularly to avoid grease build-up.
- Repositioning meat during cooking.

If a flare-up occurs, move meat to a different portion of the grill until the flare-up is under control.

WARNING

HOOD MUST BE OPEN WHEN LIGHTING GRILL.

HOOD SHOULD NOT BE CLOSED FOR LONG PERIODS WHEN IR BURNERS ARE IN USE.

AVOID WATER DAMAGE TO BURNER

NEVER ALLOW WATER TO CONTACT THE IR BURNER AS DAMAGE WILL RESULT. WATER DAMAGE IS NOT COVERED BY YOUR ALFRESCO WARRANTY

WARNING
INSPECT THE FLEXIBLE GAS SUPPLY LINE BEFORE EACH USE
Open access door to have a clear view of the line. Inspect the gas supply line prior to turning the gas "on". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use Grill if the odor of gas is present.

Before Lighting...
The pressure regulator and hose assembly supplied with the unit must be used. Never substitute regulators for those supplied with the grill. If a replacement is necessary, contact the factory for proper replacement. Screw the regulator (Type QCC1) into the tank. Leak check the hose and regulator connections with a soap and water solution before operating.

ALL MODELS.

To Light Grill Burners:
Turn all knobs to "off" then turn on the gas supply. Always keep your face and body as far away from the grill as possible when lighting.

Open the lid, depress the igniter button for the burner you are trying to light, and immediately turn the burner control knob counter-clockwise to the light position and wait for the burner to light. NOTE: The first burner may take longer to light while air is purged from the gas supply system.

If the burner does not light in 4 seconds, turn knobs to "off" and wait 5 minutes before trying again, to allow any accumulated gas to dissipate. If the burner will not light after several attempts, then it can be match lit.

Keep your face as far away from the grill as possible and pass a lit, long stem match through the notch in the grill rack to the ports of the burner you are trying to light. If attempting to light the right burner first, ensure that only the right burner control knob is used. Position the match near the burner ports. Push and turn the control knob to "lite". Repeat procedure on the center and left burner if necessary. If the burner does not light in 4 seconds turn the knob off, wait 5 minutes and try again. If the burner will not light after several attempts see Page 15: Troubleshooting.

CAUTION:
In sunny environments, the flame from an IR burner may be impossible to see. To assure that an IR burner is lit, very carefully place your hand 8-10 inches away from the burner surface. If you do not feel the heat of the burner, shut off control knob, wait five minutes, and attempt to relight.

NOTE:
On Model AGBQ-30 there is only one igniter button on the left side of the grill that is used to light all burners.

On Model AGBQ-42, the left igniter is for the Rotisserie burner and the left hand grill burner. The right igniter is for the center and right hand grill burners and the smoker burner.

On Model AGBQ-56 the left igniter is for the Rotisserie burner, the left and center grill burners, and the smoker burner. The right igniter is for the right hand grill burner and the side burners.

Preheating the Grill - U-burners
Preheating the grill is important for best performance. To preheat when cooking with the U-burners, after lighting the burners as described above, close the hood and allow the grill to preheat with the control knobs set to "HI" for 15 minutes, or allow 20-25 minutes for a very high grill temperature.

Preheating the Grill - IR-burners
Preheating the IR burners is important to protect them from food drippings. After lighting the IR burners as described above, allow to preheat on "HI" for four minutes before beginning to grill. If your grill is equipped with a Sear Zone, light and preheat the U-burners first as described above, then light and preheat the Sear Zone burner.

To Light the Smoker Burner:
Remove the smoker drawer completely. Push and turn the smoker control knob to the "lite" position and immediately depress the proper igniter button for your model – see NOTE above.

To Light the Side Burners
(Model AGBQ-56):
Always keep your face and body as far away from the burners as possible when lighting.

Push and turn the Side Burner right hand control knob to the "lite" position and immediately depress the right hand igniter button. You'll hear a snapping sound. At the same time a spark will be provided at the Front side burner. It will be necessary to keep the igniter button depressed until the burner is lit.

Repeat the operation using the Side Burner left hand control knob for the rear side burner.

If the burners do not light in 4 seconds, turn knobs to "off" and wait 5 minutes before trying again, for any accumulated gas to dissipate. If the burner will not light after several attempts then the burner can be match lit.

NOTE:
To ensure proper spark ignition, do not change gap between the electrode wire and the burner. The optimum gap is preset at the factory between 1/8" and 3/16." Replace 9V igniter batteries at the first sign of spark weakness. 30" grills require one battery, all others require two. See page 3 for battery replacement instructions.

DO NOT ATTEMPT TO LIGHT THE GRILL IF THE ODOR OF GAS IS PRESENT. CALL FOR SERVICE.

Operating the Rotisserie

Your Grill is capable of performing back burner rotisserie cooking The location of the rear burner allows the placement of the rotisserie basting pan (included) beneath the food to collect juices and drippings for basting and gravy. To flavor the contents of the basting pan, you can add herbs, onion, garlic, or spices.

Light the rear burner as described in the lighting instructions. Once lit, the rotisserie burner will reach cooking temperatures in about 1 minute.

CAUTION:
In sunny environments, the flame from an IR burner may be impossible to see. To assure that an IR burner is lit, very carefully place your hand 8-10 inches away from the burner surface. If you do not feel the heat of the burner, shut off control knob, wait five minutes, and attempt to relight.

The rotisserie motor is capable of turning up to a 25 lb. cut of meat or poultry, with a max. diameter of 12." The motor is mounted to a stainless steel bracket, which attaches to either side of the grill. The rotisserie motor must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70-1990.

Place the motor onto the side mounting bracket, making sure that it is seated all the way down onto the bracket.

The skewer for the rotisserie is assembled into the motor assembly by placing the pointed end into the square opening of the motor, and resting the handle end with the grooved bushing on the notch at the opposite side of the grill. The thumbscrew that secures the bushing should face the handle end. To set the position of the bushing, push the skewer as far as possible into the motor, rest the bushing on the opposite side of the grill body, and tighten the thumbscrew.

To load the skewer, begin with the handle and the grooved bushing in place, slide the counter-weight and one of the meat holders (prongs facing away from the handle) onto the skewer. Push the skewer through the center of the food, and then slide the second meat holder (prongs toward the food) onto the skewer. Center the product to be cooked on the skewer then push the meat holders firmly together. Tighten the wing nuts of the meat holders with pliers. It may also be necessary to wrap the food with butcher's string (never use nylon or plastic string) to secure any loose portions. Once the food is secure, insert the skewer into the motor. It is normal for the skewer to flex with larger cuts of meat. Start the motor and adjust the counterweight to ensure smooth rotation.

NOTE: Meat should be at least 2" away from burner surface.

<u>To Light the Rotisserie Burner:</u>
Open the lid, press the left igniter button and then turn the control knob to the light position. If the burner does not light within 4 seconds, turn the control knob to "Off", wait five minutes and attempt to relight.

If the igniter does not function, you can light the burner by holding a lit match to the burner (with the control knob at the light position).

After your first use of the rotisserie burner it is likely that the stainless steel adjacent to the burner will darken to a dark blue color. This is a normal property of the non-rusting, type 304 stainless steel used on the Grill and is not detrimental to its operation.

<u>Rotisserie Basting Pan:</u>
Your Grill includes a basting pan for use with the rotisserie. Place the pan onto the grill racks (or, if necessary, directly onto the briquets if the grill racks are removed to accommodate large cuts of meat). This pan will catch drippings from the meat being cooked, preventing grease build-up on the briquets or Sear Zone burner.

NOTE: Never use the basting pan when any of the grill burners are lit. Basting pan is for use with the rotisserie burner only.

<u>GENERAL COOKING INSTRUCTIONS</u>
As a general rule, rotisserie cooking will take 15-20 minutes per pound of meat. Keep hood closed as much as possible to improve performance.

ALWAYS USE BASTING PAN WITH ROTISSERIE TO KEEP DRIPPINGS OFF BURNERS AND BRIQUETTES.
DO NOT USE WHILE GRILLING.

WARNING

<u>IMPORTANT ELECTRICAL INSTRUCTIONS:</u> THE ROTISSERIE MOTOR IS EQUIPPED WITH A THREE-PRONG (GROUNDING) PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROTH THIS PLUG. KEEP CORD AWAY FROM HEATED GRILL SURFACES. REMOVE MOTOR WHEN NOT IN USE

Infrared Grilling Tips

For even an experienced chef, infrared cooking can, at first, present a bit of a challenge. By following these simple tips, you will soon be producing jucier, more flavorful foods than you have ever before experienced. As a general rule, foods will cook in less time then they would take on an ordinary grill. By turning food frequently (approx. every 2 minutes), excessive charring is avoided.

SEARING IS THE KEY

An infrared grill works by producing intense heat which quickly sears the meat. Searing locks in flavor and juices while allowing the outer surface to absorb smoke and food aroma that is produced as grease and drippings are vaporized by the burner. The result is a crisp, flavorful outside with a tender, juicy inside - just the result you want with most grilled foods.

HOW TO GRILL WITH IR:

- Properly pre-heat the grill by following the lighting instructions on page 9.
- Place food on grill grids and turn every 2 to 2 1/2 minutes until food is cooked to desired doneness. Do not let food cook more than 2 1/2 minutes without turning.
- Perfect cross sear marks can be made by rotating food 90° at each turn.

Approximate Sear Zone™ Cook Times

ALFRESCO RECOMMENDS THAT YOU TURN FOOD BEING GRILLED ON A SEAR ZONE BURNER EVERY TWO MINUTES DURING THE COOKING PERIOD. NEVER ALLOW FOOD TO COOK MORE THAN 2 1/2 MINUTES WITHOUT TURNING

FOOD ITEM	APPROX. COOK TIME
Chicken Breast, boneless	8-10 min.
Chicken Breast, bone-in	20-24 min.
Hamburger, 1/2″ thick	5 min. Medium
	6 min. Well Done
Steak, 1″ thick	6 min. Rare
	8 min. Medium
	10 min. Well Done

These are recommended times only. Due to variations in cuts of meat and personal taste, your cooking times may be different. Use your discretion when using your Alfresco IR.

Using the Wood Chip Smoker

By using real wood chips in the smoker system of your ALFRESCO Grill, you can add extra flavor to all of your grilled foods. For good smoke performance, soak the wood chips for not less than 30 minutes, drain excess liquid and fill the smoker tray completely.

HOW TO SMOKE:

1. Fill the smoker tray with thoroughly soaked and drained wood chips.
2. Light the smoker burner according to the instructions on page 9.
3. Replace the smoker tray into the grill, close the hood and set the smoker burner to high. Smoke should begin in about 20-30 min.

One tray of wood chips will usually last about one hour. During extended grilling, chips may need to be added several times. Pull the drawer only partially out of the grill to add chips while in use. Never remove the hot smoker tray completely from the grill. To improve smoke performance, keep the hood closed as much as possible while food is grilling.

NOTE: If not thoroughly soaked, the wood chips will flare up during grilling. To extinguish flame, pull the drawer slowly part of the way out of the grill and add a small amount of water.

The smoker tray can also be filled with water to produce steam which can help keep delicate foods moist during grilling.

TYPES OF WOOD CHIPS:

Alder: Medium, tart smoke flavor. Excellent on fish, chicken or game.

Maple: Sweet, hearty smoke flavor. Best with fish, jerky or bacon.

Apple: Light, sweet smoke flavor. Superb with poultry, ham or sausage.

Hickory: Heavy smoke flavor. Best with beef, pork or game.

Mesquite: Light smoke flavor. Excellent on fish, poultry or beef.

Oak: Heavy smoke flavor. Best with beef, lamb or pork.

Pecan: Rich, sweet, versatile flavor. Good with any grilled foods.

Grapevine: Strong smoke flavor. Best with beef or poultry.

Optional Steamer/Fryer

This optional accessory brings a new level of versatility to your grill, enabling you to deep fry, steam or boil foods on one side of your Alfresco while grilling on the other. To ensure safe operation and quality results, please follow these instructions:

TO STEAM:

1. Remove the right grate and place the Steamer/Fryer into the grill as shown in the figure at right.
NOTE: Never use this accessory over a Sear Zone (IR) burner.

2. Insert the steaming plate into the Steamer/Fryer, and add water to just below the level of the steaming plate. Be careful not to spill water onto the burner as damage will result.

3. Place lid onto Steamer/Fryer.

4. Follow lighting instructions on page 9 and bring water to a boil.

5. Reduce heat, remove lid and add food to be steamed.

When food reaches desired doneness, carefully remove lid and remove food from Steamer/Fryer with long-handled tongs or a slotted spoon.

NEVER ATTEMPT TO REMOVE THIS ACCESSORY FROM THE GRILL WHEN HOT. ALLOW TO COOL COMPLETELY BEFORE MOVING OR CLEANING.

TO BOIL:
Follow instructions for steaming but leave the steaming plate out. Add as much water as necessary to cover the foods being cooked, but never fill the Steamer/Fryer more than halfway.

TO FRY:

1. Remove the right grate and place the Steamer/Fryer into the grill as shown at right. **NOTE: Never use this accessory over a Sear Zone (IR) burner.**

2. Fill the Steamer/Fryer no more than one-third full with oil. Be careful not to spill oil onto the burner as damage and/or fire will result.

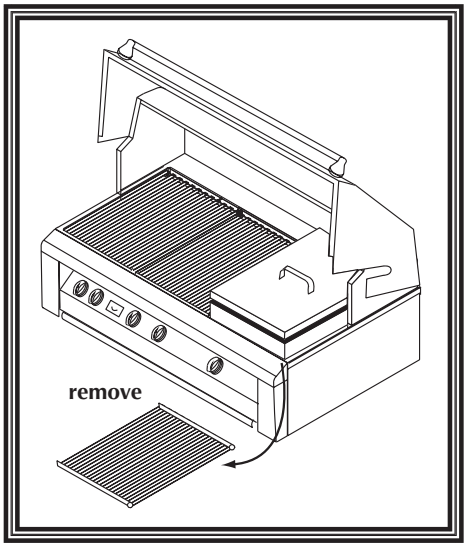
3. Follow lighting instructions on page 9. Allow grill to preheat for no more than three minutes, then reduce heat to no more than medium. Use an appropriate thermometer to bring oil to proper frying temperature, usually between 350° - 375° F.

4. Place fry basket into oil. Carefully add food one piece at a time using long-handled tongs.

5. After food has fried for sufficient time, lift entire fry basket out of oil and allow to drain. Remove food to an appropriate vessel and return fry basket to oil. Repeat as needed.

When finished frying, turn off heat and allow grill, Steamer/Fryer and oil to cool completely before attempting to remove unit. Dispose of used cooking oil appropriately.

DO NOT USE LID WHEN FRYING. LID FOR USE WHILE STEAMING OR BOILING ONLY. USE MINIMUM HEAT SETTING NECESSARY TO MAINTAIN PROPER FRYING TEMPERATURE.



WARNING

HOT OIL AND STEAM CAN BE DANGEROUS

ALWAYS WEAR OVEN MITTS WHEN USING THIS ACCESSORY. ALLOW UNIT TO COOL COMPLETELY BEFORE REMOVING.

OIL CAN CATCH FIRE IF OVERHEATED. NEVER USE THE FRYER WITH A BURNER SET TO HI. IF OIL BEGINS TO SMOKE, IMMEDIATELY REDUCE HEAT. IN CASE OF FIRE, TURN BURNER OFF AND EXTINGUISH WITH A CLASS A,B,C & D FIRE EXTINGUISHER.

NEVER PUT WATER ON HOT OR FLAMING OIL!

DO NOT CLOSE GRILL HOOD WHEN USING THIS ACCESSORY. DO NOT USE THIS ACCESSORY IN COMBINATION WITH THE GRIDDLE, OR ANY OTHER ACCESSORY THAT WOULD RESULT IN MORE THAN 75% COVERAGE OF THE GRILLING AREA AS OVERHEATING CAN DAMAGE YOUR GRILL.

Stainless Steel is widely used for catering and residential kitchen equipment because of its strength, its ability to resist corrosion and its ease of cleaning. In fact, stainless steel ranks alongside glass and new china in terms of "ease of cleaning" and in percentage removal of bacteria during washing up. As a result of these virtues, the metal is often taken for granted and it is assumed that no problems will arise during its usage. However, some care is required to ensure that the stainless steel can live up to this reputation.

DAY TO DAY CARE

To maintain the original appearance of your ALFRESCO GOURMET Grill, a regular cleaning routine should be carried out using the following guidelines:

1. After use, following the safety precautions detailed on Page 2, wipe the Grill with a soft damp soapy cloth and rinse with clean water, preferably warm/hot water. This should remove most substances encountered during the grilling process

2. For more tenacious deposits, including oil, grease and water-borne deposits, use a multi purpose cream cleanser and apply with a soft damp cloth. Rinsing with fresh water, as above, should follow this.

3. For really stubborn dirt or burnt on grease, a nylon-scouring pad may be used in conjunction with the cream cleanser. On no account should "wire wool" pads be used unless they are made of stainless steel.

4. Harsh abrasives and scouring materials should not be used for cleaning stainless steel as they will leave scratch marks in the surface and damage the appearance of the Grill. Likewise do not use wire brushes, scrapers or contaminated scouring pads.

5. Your ALFRESCO GOURMET Grill has a directional polished grain, any cleaning with abrasives should be carried out along this grain and not across it.

6. After use, always remove wet cleaning aids (such as cloths, pads, containers) from the surface, to avoid formation of water marks/stains.

7. If required, dry the Grill after use with a soft dry cloth or towel.

If the preceding guidelines are adhered to, your ALFRESCO GOURMET Stainless Steel Grill should offer excellent life and should live up to its reputation of being "stainless".

Neglect of this practice, however, can lead to deterioration of the surface and, in some extreme cases, corrosion of the steel itself. The two most common types of corrosion that may be encountered, particularly on stainless steel, are rust marks and pitting of the surface.

RUST-BROWN MARKS

When this type of staining occurs it is unlikely that rusting of the stainless steel itself causes the marks. Similar marks can be found with both porcelain and plastic sinks. The rust marks are more likely to be the result of small particles of "ordinary-steel" which have become attached to the surface; these have subsequently rusted in the damp environment. The most common source of such particles is from "wire-wool" scouring pads, but contamination may also occur from carbon steel utensils and old cast iron water supply pipes.

These brown marks are only superficial stains, which will not harm the Grill; they should be removable using a soft damp cloth and a multi-purpose cream cleanser. Occasionally, it may be necessary to resort to a proprietary stainless steel cleanser, to return the surface of the Grill to its original condition.

To avoid re-occurrence of any "rust-staining" it is essential that the source of the contamination be eliminated.

PITTING

Another form of corrosion, which occasionally occurs in stainless steel, is pitting of the surface. The reason for this corrosive attack can usually be attributed to certain household products, for example:

Bleaches

Most common domestic bleaches & sterilizing solutions contain chlorine in the form of sodium hypochlorite. If used in concentrated form, bleaches can attack the stainless steel, causing pitting of the surface. They should always be used to the strengths prescribed by the manufacturer and should be thoroughly rinsed off with clean water immediately after use. All cleaning agents containing hypochlorites are unsuitable for long term contact with stainless steel and, even when used in the highly diluted form, they can give pitting under certain conditions.

Foodstuffs

In general stainless steel is fully resistant to all foodstuffs in common use. Only in isolated cases, such as when concentrated salt and vinegar mixtures are allowed to remain in contact with the steel for a long period, can any surface marking result.

ALWAYS KEEP THE AREA SURROUNDING THE GRILL FREE FROM ALL COMBUSTIBLE MATERIALS, GASOLINE AND OTHER FLAMMABLE VAPORS AND LIQUIDS.

GRILL RACK

The easiest way to clean the round wire grill racks is immediately after cooking is completed and after turning off the flame. Wear a barbeque mitt to protect your hand from the heat and steam. Dip a brass bristle barbeque brush in hot soapy water and scrub the hot grill rack. Dip the brush frequently in the bowl of water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. The food particles will fall and burn. If the grill is allowed to cool before cleaning, then cleaning will be harder.

The U-grate used for the IR burner will primarily self-clean during the 5 minute IR burner cleaning period (see burner cleaning at right). After the grate has cooled, remove it from the grill and brush off burned debris. **NOTE: Never clean the U-grate with any type of liquid while it is on the grill. Liquid can permanently damage the IR burner.**

STAINLESS STEEL

The Grill is made from commercial quality type 304 non-rusting and non-magnetic stainless steel, and the cleaning information shown on Page 13 should be followed.

DRIP TRAY

The drip tray should be cleaned after every usage of the grill. DO NOT ALLOW EXCESS GREASE OR LIQUIDS TO ACCUMULATE IN THE DRIP TRAY AS THIS WILL CREATE A FIRE HAZARD. After allowing the grill to cool completely, remove the drip tray by pulling it out from the grill until it stops, then lifting the front edge about 45° to remove from grill. Reinstall by placing rear of tray into guides, then lifting front edge 45° to re-insert the tray. Slide completely into grill.

GRILL BURNERS

Before removing the burners, make sure that the gas supply is OFF and the the control knobs are in the OFF position. Allow grill to cool completely, then lift off the grill racks and briquette trays. To remove burners, lift the rear of the burner to clear the pin or bracket. Angle the burner slightly to clear the igniter electrode and opening at the front of the grill. Slide burner straight off the orifice tip.

Great care should be used when installing a burner, as it must be correctly centered and secured on the orifice before any attempt is made to relight the grill. The burner should lie flat and not have any side-to-side movement. Frequency of cleaning will depend on grill use.

U-**BURNER CLEANING**

Clean the exterior of the burner with a brass wire brush. Clear any stubborn scale with a metal scraper. Clear any clogged ports with a thin wire. Never use a wooden toothpick as it may break off and clog the port. Shake out any debris through the air shutter.

Use a flashlight to inspect the burner inlet to ensure it is not blocked, if obstructions can be seen, use a stiff wire to clean out the burner throat.

IR-**BURNER CLEANING**

AFTER EACH USE, IT IS NECESSARY TO BURN ALL IR BURNERS WITH THE HOOD OPEN FOR AT LEAST FIVE MINUTES TO VAPORIZE ANY FOOD DRIPPINGS OR PARTICLES. FAILURE TO PERFORM THIS STEP WILL DAMAGE THE BURNER. It may occasionally be necessary to brush, blow or vacuum accumulated ash from the burner surface. Do so carefully and only when the burner is cool.

ORIFICE CLEANING

With the burner removed, remove the orifice and shine a flashlight through the openings to ensure there is no blockage. Use a needle to clear any debris. Be extremely careful not to enlarge the hole or break off the needle.

TO REASSEMBLE THE BURNERS:

Replace the burner by sliding the air shutter over the brass orifice, centering it in the hole and resting the rear of the burner onto its supporting bracket.

IT IS EXTREMELY IMPORTANT TO CENTER THE BURNER ON THE ORIFICE PROPERLY.

Be careful not to upset the air shutters' original position (unless readjusting). Make sure the burner is level and does not rock.

Special care must be taken not to hit or damage the electrode wire while replacing the burners. The right gap must be maintained to ensure a proper spark. The gap should be 1/8" to 3/16." To adjust gap, hold the base of the wire rod tightly with a pair of pliers, and with another set of pliers, twist the tip of the wire to achieve the correct gap. Igniter batteries should be replaced at least once a year, following the instructions on page 3.

NOTE: Rough handling of the electrode can crack the ceramic body, causing all of the igniters to fail.

Replace the briquette trays, ensuring that they sit level and do not rock.

Light all of the burners and check for proper flame characteristics.

CLEANING THE BRIQUETTES AND TRAYS

After allowing the grill to cool completely, turn the briquettes upside-down and operate the grill on high for 30 minutes. After allowing to cool again, return the briquettes to their proper (flat side down) position. The trays can occasionally be scrubbed clean when needed after allowing them to cool completely. Never handle hot trays.

ADDITIONAL CONSIDERATIONS

Always keep the area around the grill free of obstructions and debris. Maintain at least 3" of space around grill to ensure proper airflow, and keep all ventilation openings clear and free of debris. Visually check flame characteristics and compare to description on page 7. Adjust if needed. Clean appliance after each use, and check for blockages, especially at the burner orifices, after periods of prolonged non-use.

To maintain the appearance of your ALFRESCO GOURMET Grill for many years, keep it covered when not in use. Backyard environments are harsh on your grills' finish. Long exposure to sun, water, yard chemicals and the elements will reduce the appearance of the stainless steel. This is especially applicable in ocean front locations, or locations subject to sea mists. ALFRESCO GOURMET Grills strongly recommends that you cover your Grill when not in use.

SPIDER AND INSECT WARNING

Spiders and insects can nest in the burners of this or any other grill, and cause the gas to flow from the front of the burner. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the grill and making it unsafe to operate.

WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least twice a year or immediately if any of the following conditions occur:
1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The Grill does not reach temperature.
3. The Grill heats unevenly.
4. The burners make popping noises.

BEFORE CALLING FOR SERVICE

If the Grill does not function properly use the following checklist before contacting your dealer for service. You may save the cost of a service call and the inconvenience of being without your grill. Additional troubleshooting tips can be found on our website at **www.alfrescogrills.com**.

GRILL WON'T LIGHT

First determine if the spark igniters are functioning properly. You should hear a rapid snapping sound when the igniter button is depressed. If no sound is heard, try replacing the igniter batteries according to the instructions on page 3. If the batteries are good, ensure that the proper gap exists between the burner and electrode wire, according to the procedure on page 14.

If the spark igniters are working correctly, next determine if gas is reaching the burners. Ensure the gas supply is turned on, and that there are no leaks according to the procedure on page 6. Attempt to match-light a burner according to the procedure on page 9. If the burner will light with a match, then the spark igniter may not be functioning correctly, or may not be adjusted correctly. Adjust according to the procedure on page 14 or call for service. If the burner will not match light, and the gas supply has been confirmed, then check the burner for blockages according to the procedure on page 14.

FLAME IS YELLOW/GAS SMELL

IF YOU SMELL GAS WHILE THE GRILL IS OPERATING, IMMEDIATELY TURN OFF ALL BURNERS. Perform a leak test and check for blockages according to the procedure on page 14. Also check the air shutter adjustment according to the procedure on page 7.

NOTE: If the grill is operating in a dusty area or if heavy grease is present, some orange tips on the burner flame should be considered normal.

LOW/INSUFFICIENT HEAT

Ensure that adequate preheat time has elapsed. U-burners should preheat for at least 15 minutes with the hood closed (20-25 minutes for high heat); IR burners should be allowed to preheat for at least five minutes with the hood open.

If adequate preheat time was allowed, check the gas supply for a damaged and/or kinked supply line. Replace if necessary. On LP units, a mostly empty tank may not have sufficient pressure to run the grill at high heat. Replace with a full tank. Make sure that the regulator/hose assembly being used is the unit supplied with the grill. On natural gas units, ensure that the flexible supply line is at least 1/2″ diameter. Check the gas supply pressure to ensure at least 7″ W.C. (0.25 psi) for natural gas, 11″ W.C. (0.4 psi) for LP.

If gas supply is adequate, check burners for blockages according to the procedure above. Check flame characteristics according to the procedure on page 7 and adjust air shutter if needed. Check also that there is no pressure being applied to the regulator attached to the back of the grill. This regulator contains a flexible diaphragm and should not be allowed to touch the grill body or any surrounding objects.

Check to make sure that the burners and the drip tray are clean and free from obstructions. Clean if necessary. NOTE: No part of the grill should ever be lined with aluminum foil as it will interfere with airflow and can cause a low heat condition.

BURNER BLOWS OUT

First determine if the problem is being caused by location. If location is subject to high winds, reposition grill to provide some protection by placing the back of the grill toward the wind. Check the gas supply and flame characteristic according to the procedure under Low/Insufficient Heat. Check to ensure that the burners are correctly positioned in the grill according to the procedure on page 14. Correctly installed burners should be seated firmly with no side-to-side movement.

ROTISSERIE WON'T LIGHT

Follow the same procedure as described above for the grill burners to diagnose problems with the Rotisserie IR burner. The IR burner flame may be hard to see in bright sunny conditions.

SMOKER BURNER WON'T LIGHT

Follow the same procedure as described above for the grill burners to diagnose problems with the Smoker burner. Remove the wood chip tray to better see the smoker burner flame. When using the smoker with the main grill burners, the smoker burner should be lit first and allowed to preheat before lighting the grill burners.

GRILL GETS TOO HOT

IF THE GRILL GETS TOO HOT, TURN IT OFF IMMEDIATELY AND ALLOW IT TO COOL. Perform a leak test according to the procedure on page 6. If leaks cannot be corrected, call for service before attempting to use the grill.

Alfresco Limited Warranty

(Residential use only)

GRILLS

LIMITED LIFETIME WARRANTY

Alfresco will repair or replace any stainless steel part including all fabricated stainless steel components, stainless steel burners and standard round grill grates (excluding what is covered in the Five Year Limited Warranty) to be defective from workmanship and when subjected to normal residential use and service. This warranty excludes surface corrosion, scratches, discoloration, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions. Labor to remove and replace defective parts is not covered after first year of ownership. Shipping and handling cost will apply. Alfresco recommends that you use an authorized Alfresco servicer to perform such service.

LIMITED FIVE-YEAR WARRANTY

Alfresco warrants the stainless steel briquette trays, gas valves and drip pans, to be free from defects in materials and workmanship under normal residential use for a period of five years from the original date of purchase. Labor to remove and replace defective parts is not covered after first year of ownership. Shipping and handling cost will apply. All service provided by Alfresco under this warranty must be performed by an authorized Alfresco servicer.

FULL ONE YEAR WARRANTY

For one year from the date of original installation, your Alfresco grill warranty covers all parts and labor to repair or replace, under normal residential use, any part of the product that proves to be defective in materials or workmanship. All service provided by Alfresco under this warranty must be performed by an authorized Alfresco servicer, unless otherwise specified by Alfresco. Service will only be provided during normal business hours.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

SERVICE & REPLACMENT PARTS

For quicker and easier results visit our website at: http://www.alfrescogrills.com or, call 866-203-5067 to report service problems and/or to obtain replacement parts for your Alfresco Grill. Replacement parts are shipped F.O.B. Commerce, California 90040. Before calling for service, please make sure you have the following information: **Model number, serial number, date of purchase**, and **proof of purchase** by original owner.

Limitations & Exclusions: 1. Alfresco's warranty applies only to the original purchaser and may not be transferred. **2.** Alfresco's warranty is in lieu of all other warranties, expressed or implied and all other obligations or liabilities related to the sale or use of its grill products. **3.** Alfresco's warranty shall not apply and Alfresco is not responsible for damage resulting from misuse, abuse, alteration of or tampering with the appliance, accident, hostile environment, flare-up fires, improper installation, or installation not in accordance with the instructions contained in the User Manual, or the local codes. **4.** Alfresco shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty. **5.** Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on consequential damages. This warranty gives you specific legal rights and you may have other rights, which vary from state to state. **6.** No one has the authority to add to or vary Alfresco's warranty, or to create for Alfresco any other obligation or liability in connection with the sale or use of its products.

Alfresco shall not be responsible for and shall not pay for the following: 1. Installation or start-up. **2.** Service by an unauthorized service provider. **3.** Damage or repair due to service by an unauthorized service provider or use of unauthorized parts. **4.** Improper installation. **5.** Damage caused by accidents, abuse, alteration, misuse, installation that is not in accordance with the instructions contained in the User Manual, or local codes. **6.** Units installed in non-residential applications such as retirement homes, restaurants, hotels, schools, etc. **7.** To correct normal adjustments or settings, due to improper installation, commissioning or local gas supply properties. **8.** Shipping and handling costs, export duties, or installation cost. **9.** The cost of service calls to diagnose trouble; or Removal or re-installation cost.

Alfresco Open Air Culinary Systems Grill Warranty Released 1/21/2011

HOW TO OBTAIN SERVICE

Warranty Service Only:

For warranty service, please contact our regional Alfresco™ Gourmet Grills authorized service agency according to your location on the following map:

Please provide:

- Model Number & Serial Number:
  - Grills - Located under the drip pan.
  - Refrigerators - Located inside on the upper left corner.
- Gas Type
- Date of installation
- A brief description of the problem.

ALL OTHER AREAS CALL (866) 203-5607

Inquiries and Information:

For all other Alfresco™ Gourmet Grill information such as power, installation, cut-out requirements, or any other product inquiries, please contact:

Alfresco Gourmet Grills.
Customer Service Department.
7039 East Slauson Avenue
Commerce, CA 90040.

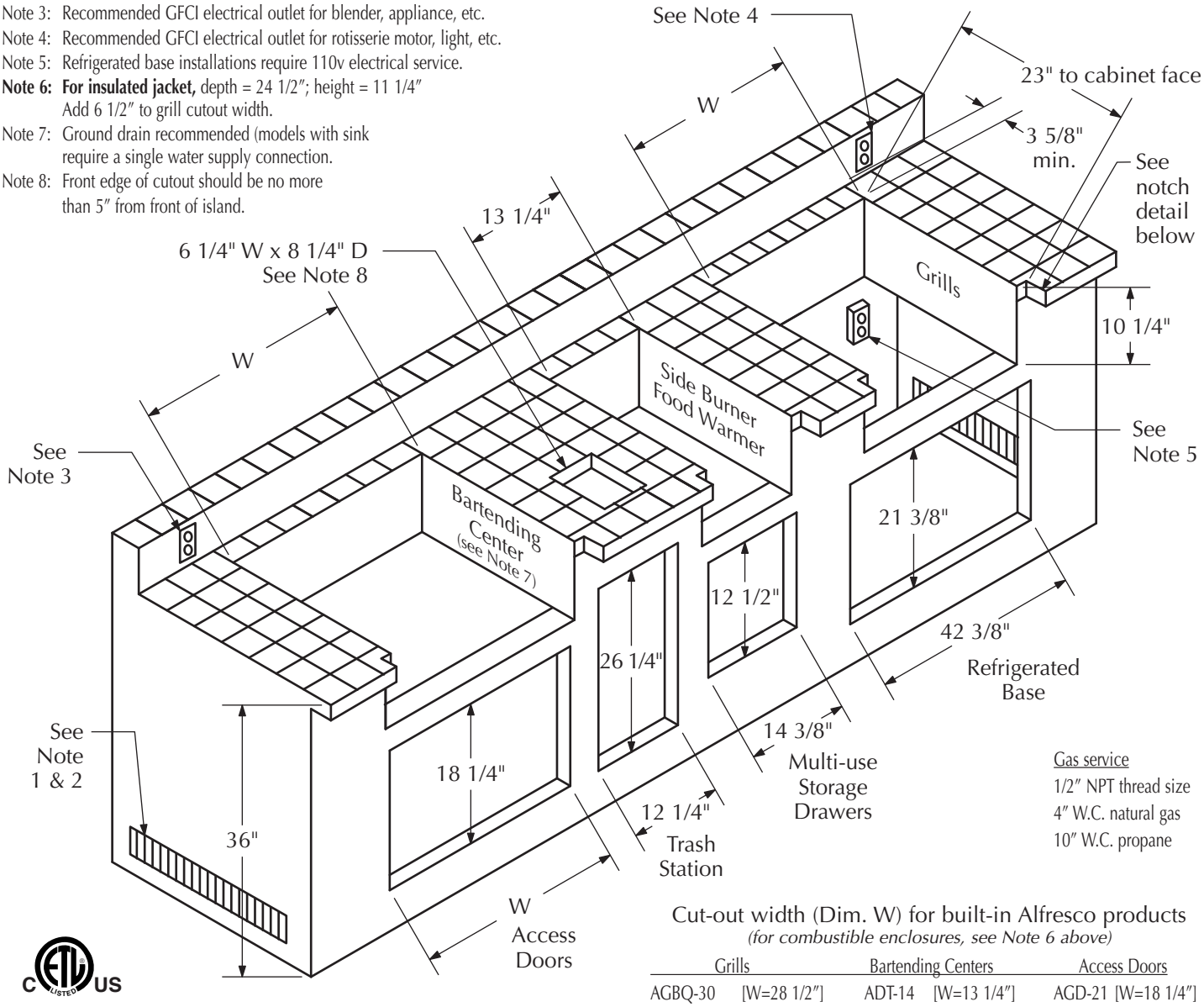
(888) 383-8800 or (323) 722-7900
(323) 726-4700. (fax)

Or visit us on the WEB at: *www.alfrescogrills.com*

NOTES:

Built-in Cut Out Details

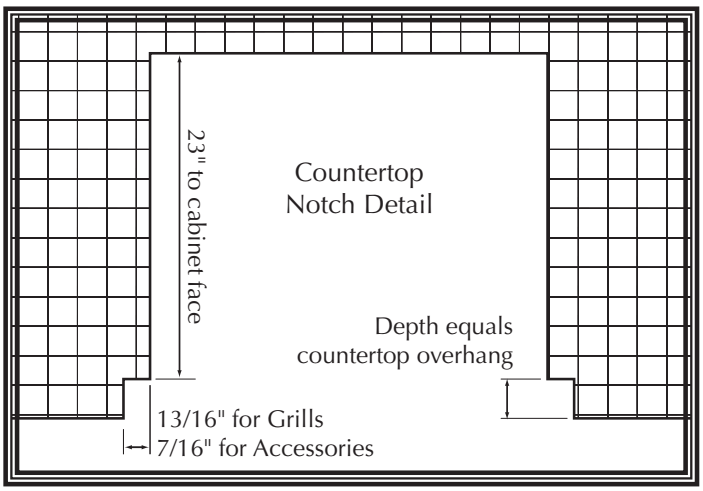
Note 1: Enclosures require min. 240 sq. inches of ventilation per side.
Note 2: Refrigerated base installations require ventilation. Minimum interior clearance must be maintained at no less than 29 1/4".
Note 3: Recommended GFCI electrical outlet for blender, appliance, etc.
Note 4: Recommended GFCI electrical outlet for rotisserie motor, light, etc.
Note 5: Refrigerated base installations require 110v electrical service.
Note 6: For insulated jacket, depth = 24 1/2"; height = 11 1/4" Add 6 1/2" to grill cutout width.
Note 7: Ground drain recommended (models with sink require a single water supply connection.
Note 8: Front edge of cutout should be no more than 5" from front of island.



Gas service
1/2" NPT thread size
4" W.C. natural gas
10" W.C. propane

Cut-out width (Dim. W) for built-in Alfresco products
(for combustible enclosures, see Note 6 above)

Grills		Bartending Centers		Access Doors	
AGBQ-30	[W=28 1/2"]	ADT-14	[W=13 1/4"]	AGD-21	[W=18 1/4"]
AGBQ-42	[W=40 1/2"]	ADT-24	[W=23 1/4"]	AGD-30	[W=27 1/4"]
AGBQ-56	[W=54 1/2"]	ADT-30	[W=28 1/2"]	AGD-42	[W=39 1/4"]



WARNING

If your enclosure is combustible, then an Insulated Jacket manufactured by Alfresco is required. Contact your dealer for the appropriate Insulated Jacket to fit your Alfresco Grill. See Note 6 for cutout details.

Alfresco Grills & Accessories

Ask your Alfresco dealer about our complete line of grills and accessories, including Bartending Centers, side burners, access doors and custom vinyl covers to fit all Alfresco products. See the complete line at **www.alfrescogrills.com.**

Wok & Wok Ring

Steam Food Warmer

Halogen Grill Light

Dual Side Burner

Gourmet Grills

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